

## Combi steamer Silversteam2 5230D



- ▶ Up to 5 x 2/3 GN
- ▶ Electronic control with 600 programs (300 preinstalled, 300 programmable); up to 9 cooking phases per program



- ▶ Rack control
  - ✓ To enable the selection of a program for each shelf
- ▶ Cooldown during cooking phase



- ▶ Double door glazing, inner door can be opened easily for cleaning
- ▶ Vapour extractor is easy to regulate



- ▶ Removable support rails

### Description

The ideal partner for every kitchen: A Bartscher Silversteam2 combi steamer with five 2/3 GN inserts. With or without a core temperature sensor, the electronic controls enable the demand-based regulation of all cooking processes. The rack control function allows different foods to be prepared at different times. The Silversteam2 takes a weight off your shoulders and keeps an eye on everything for you.

### Features

- Material: CNS 18/10
- Material cooking chamber: CNS 18/10
- Power load: 3,3 kW | 230 V | 50 Hz
- Important information: From a water hardness of 5° dH upwards, we urgently recommend fitting a suitable water softener and a water pressure of maximum 3 bar
- Format drawers: 2/3 GN
- Equipment connection: Pluggable
- Type of drawers: Crosswise
- Number of drawers: 5
- Distance between trays: 74 mm

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## Combi steamer Silversteam2 5230D



- Functions:
  - Delta-T cooking
  - Combi-steaming
  - Steam
  - Reversing motor direction (fan wheels)
  - Steam production by means of direct injection
  - Low temperature cooking
  - Circulating air
  - Cooldown during cooking phase
  - Manual steaming
- Cooking mode:
  - One-touch recipe selection
  - Recipe tuner
  - Manual
- Rack control:
  - Yes
- With cleaning system:
  - No
- Number of cooking programs:
  - 300 configurable programs
  - 300 pre-installed programs
- Number of cooking phases:
  - 9
- Temperature range:
  - 50 °C to 300 °C
- Temperature control:
  - In 1 °C steps
- Number of fans:
  - 1
- Fan speed:
  - 3 levels
- Time adjustment:
  - 0 to 5999 minutes
- Continuous operation:
  - Yes
- Core temperature sensor connection:
  - Front, bottom
- USB connection:
  - Front, bottom
- Vapour extractor:
  - Yes
- Water connection:
  - 3/4"
- Interior lighting:
  - Yes
- LED display:
  - Delta-T cooking
  - Steaming
  - Time
  - Program
  - Temperature
  - Fan speed
  - Cooking phases
  - Core temperature
  - Touch
- Control unit:
  - Touch
- Control lamp:
  -
- Series:
  - Silversteam2
- Operating mode:
  - Electro
- Properties:
  - LED lighting in door
  - Pluggable
  - Rounded cooking chamber
  - Bearing rails can be detached
  - Double-winged door pane
  - 1 grid 2/3 GN
  - 1 tray 2/3 GN
  - 1 water supply hose
- Including:
  - 1 grid 2/3 GN
  - 1 tray 2/3 GN
  - 1 water supply hose
- Available on request:
  -
- Size:
  - W 635 x D 770 x H 680 mm
- Weight:
  - 59.6 kg

## Combi steamer Silversteam2 5230D

### Add on Products

#### Base unit Silversteam 230

CNS



- Material: Chrome-nickel steel
- Designed for: 2/3 GN combi-steamers Silversteam2 series  
2/3 GN combi-steamers Silversteam series
- Important information: -
- Colour: Silver
- Base shelf: Yes
- Height-adjustable feet: No

Code-No. 115075  
GTIN 4015613610641

#### Core temperature sensor set SST2-D1P



- Designed for: Digital electric combi-steamers from the Silversteam2 series
- Material temperature sensor: Chrome-nickel steel
- Important information: -
- Puncture depth: 80 mm
- Diameter temperature sensor: 3 mm
- Number of measuring points: 1

Code-No. 116109  
GTIN 4015613866697

#### Core temperature sensor set SST2-D4P



- Designed for: Digital electric combi-steamers from the Silversteam2 series
- Important information: -
- Material temperature sensor: Chrome-nickel steel
- Puncture depth: 90 mm
- Diameter temperature sensor: 4 mm
- Number of measuring points: 4

Code-No. 116113  
GTIN 4015613877747

#### Hand shower f. combi steamer



- Length hose: 2 m
- Properties: Shutoff valve for fixed connection to water supply 1/2"
- Including: 1 holder
- Important information: -
- Water connection: 1/2"

Code-No. 116005  
GTIN 4015613587189

## Combi steamer Silversteam2 5230D

### Add on Products

#### Pump set f. combi steamer



- Material: Plastic  
Metal
- Important information: -

Code-No. 116011  
GTIN 4015613595146

#### Smoker-Box 1160



- Material: Stainless steel
- Model: With heating coil
- Designed for: Combined steamer
- Important information: Maximum smoking temperature: 200 °C
- Comprising: Mains adapter  
Smoker-Box
- Volume: 1,16 litre(s)

Code-No. 117712  
GTIN 4015613779195

#### Pressure regulator



- Material: Brass  
Chrome-plated
- Important information: -
- Water pressure: 1 - 6 bar (preset to 3 bar)
- Connection: 3/4"
- Operating temperature max.: 65 °C
- Incoming pressure max.: 16 bar

Code-No. 533051  
GTIN 4015613468617

#### GN-container, 2/3 GN,D20, Basic Line



- Stackable: Yes
- Design: No perforation
- Reinforced edge: No
- Surface: Silk matt
- Depth container: 20 mm
- Gastronorm: 2/3 GN
- Norm: EN 631

Code-No. 723020  
GTIN 4015613695624

## Combi steamer Silversteam2 5230D

### Add on Products

#### GN-container, 2/3GN,D65, Basic Line

CNS



- Content: 5,5 litre(s)
- Stackable: Yes
- Design: No perforation
- Reinforced edge: No
- Surface: Silk matt
- Depth container: 65 mm
- Gastronorm: 2/3 GN

Code-No. 723065  
GTIN 4015613695648

#### GN-container, 2/3GN,D100, Basic Line

CNS



- Content: 9 litre(s)
- Stackable: Yes
- Design: No perforation
- Reinforced edge: No
- Surface: Silk matt
- Depth container: 100 mm
- Gastronorm: 2/3 GN

Code-No. 723100  
GTIN 4015613695655

#### GN container, 2/3, D65, perforated

CNS  
18/10



- Content: 5,5 litre(s)
- Stackable: Yes
- Design: With perforation (holes)
- Reinforced edge: No
- Properties: -
- Surface: High-gloss
- Depth container: 65 mm

Code-No. A103065  
GTIN 4015613278940

#### GN container, 2/3, D65

CNS  
18/10



- Content: 5,5 litre(s)
- Stackable: Yes
- Design: No perforation
- Reinforced edge: No
- Properties: -
- Surface: High-gloss
- Depth container: 65 mm

Code-No. A125065  
GTIN 4015613271217

## Combi steamer Silversteam2 5230D

### Add on Products

#### GN container, 2/3, D100

CNS  
18/10



- Content: 9 litre(s)
- Stackable: Yes
- Design: No perforation
- Reinforced edge: No
- Properties: -
- Surface: High-gloss
- Depth container: 100 mm

Code-No. A125100  
GTIN 4015613271224

#### GN tray 2/3

CNS  
18/10



- Gastronorm: 2/3 GN
- Important information: -
- Stackable: Yes
- Design: No perforation
- Reinforced edge: Yes
- Properties: -
- Depth container: 20 mm

Code-No. A101195  
GTIN 4015613271781

#### Perforated tray 2/3-AL



- Diameter perforation: 3 mm
- Gastronorm: 2/3 GN
- Edge: 4 sides, cover
- Silicone coating: No
- Material thickness: 1,5 mm
- Perforation: Yes
- Temperature resistant to: 260 °C

Code-No. 100417  
GTIN 4015613734729

#### Perforated tray 2/3-SI



- Diameter perforation: 3 mm
- Gastronorm: 2/3 GN
- Edge: 4 sides, cover
- Silicone coating: Yes
- Material thickness: 1,5 mm
- Perforation: Yes
- Temperature resistant to: 260 °C

Code-No. 100425  
GTIN 4015613734736

## Combi steamer Silversteam2 5230D

### Add on Products

#### BBQ Gloves 425



- Material: Aramid  
Silicone print

Code-No. A500514  
GTIN 4015613822433

#### Oven gloves 370



- Properties: With flame protection  
With hanger  
Fabric density: 640 g/m<sup>2</sup>
- Material: Cotton 100 % (exterior)
- Colour: Black
- Important information: Do not wash to maintain flame protection
- Can be washed: No

Code-No. A500511  
GTIN 4015613735474

#### Power cleaner F1L



- Order quantity unit: 1 box (6 bottles)
- Content: 6 x 1 litre
- Model: Liquid
- HACCP compliant: Yes
- Chlorine-free: Yes
- Phosphate-free: Yes

Code-No. 173278  
GTIN 4015613773346

#### Intensive power cleaner F1L



- Order quantity unit: 1 box (6 bottles)
- Content: 6 x 1 litre
- Model: Liquid
- HACCP compliant: Yes
- Chlorine-free: Yes
- Phosphate-free: Yes

Code-No. 173280  
GTIN 4015613773353